Kelvinator

in the

home of your dreams

Plans for your new home and its kitchen

MAKE IT *Your* HOME

● If you are one of the countless thousands who have firmly resolved to build a new home . . . if you are looking forward to the day when you can open the door to the home of your dreams . . . it is time now to start planning to make those dreams come true.

Building your new home is certain to be one of the great events of your life . . . an opportunity to express your own ideas of what a home should be . . . in appearance, comfort, convenience. Because it will be the center and symbol of your family life, you will want to place upon it the mark of your personality. You will want it to have the charm and comfort that will make it a joy to live in and a source of enduring satisfaction in home ownership.

COPYRIGHT 1944 NASH-KELVINATOR CORP.

To help you achieve those ideals, Kelvinator has had a group of leading architects create the six different types of low-cost small homes presented in this book. They are practical, beautifully planned, livable homes of authentic period design. They incorporate a wealth of ingenious features to make your tasks easier and add to the pleasure of living in them . . . and with them.

They faithfully capture the spirit of the periods they represent architecturally. Skillful handling of floor space gives them a roominess rarely found in homes of small size. But despite their modest proportions and moderate cost they can be built in a setting of more expensive homes and not suffer by comparison.

We hope that in these delightful dwellings you will find inspiration for the planning of that place of contentment you can proudly call . . . "home."

..Make it really your home

BASE YOUR KITCHEN PLAN ON YOUR OWN

● *It will be a thrill to show your friends your new kitchen, for it will be proof that kitchens can possess charm and beauty as well as efficiency . . . can be given sparkle and personality . . . can be made a place for happy living as well as for working.*

PERSONAL REQUIREMENTS AND DESIRES...

Make it YOUR kitchen

Your kitchen can have a heart-throb . . . it can be gay . . . it can be personalized and reflect the charm and spirit of your home. It can convey the atmosphere of real Cape Cod, Early American, English, French or whatever style you select for your home.

Study the kitchens Kelvinator has had specially planned for this book, and you'll realize that kitchens can be made distinctive and charming just as easily as any other room in your home.

By individualizing your kitchen to conform with the period style of your home, you can give it a beauty and livability that will add joy to every hour you spend in it. Cupboards and cabinets need not be mere storage spaces . . . they can be planned to enhance the utility and beauty of your kitchen; and at a trifling cost, you can add many time-saving features to speed up your tasks and make your kitchen more efficient.

Nor need your kitchen be drab or cold . . it can be smart, friendly, colorful . . . a perfect setting in which gleaming Kelvinator Appliances can provide the accent of modern electrical living.

And let's not overlook the importance of choosing proper equipment. As a homemaker, one of your biggest responsibilities is the management and operation of the kitchen; and the time-saving and labor-saving convenience of Kelvinator Appliances will make it tick with efficiency . . . sparkle with shining beauty.

You can be justly proud of your kitchen equipment when you select:

★a Kelvinator Electric Refrigerator for the storage and protection of your daily food.

★a Kelvinator Home Freezer to equip your home adequately for food-freezing and use of modern frozen foods.

★a Kelvinator Electric Range which makes cooking incredibly close to automatic . . . with unsurpassed safety and efficiency.

★a Kelvinator Electric Water Heater to provide hot water at the flick of a switch . . . as much as you need . . . with speed and economy.

With these indispensable modern appliances, the labor of your kitchen duties vanishes as if by magic.

ALL MODERN KITCHEN PLANNING IS BASED ON THE ARRANGEMENT OF THREE IMPORTANT WORK CENTERS...

The Sink and Cleaning Center

The Food Storage Center

The Food Cooking Center

Proper arrangement of Kelvinator units is the key to time-saving, step-saving working efficiency. Studies of steps and motions by kitchen experts in the preparation of thousands of recipes and menus, have determined the wisest arrangement and grouping of equipment in the kitchen.

You'll notice in the above diagram that there is about equal distance between the refrigerator, range and sink. This arrangement gives you greatest working convenience, and reduces the amount of walking necessary in the preparation of your meals.

Every kitchen should contain three centers of operation: (1) A Food Storage Center, (2) A Food Cooking Center, (3) A Sink and Cleaning Center . . . with appliances and other equipment so grouped by location and function to provide the most convenient, practical working arrangement. The more direct the route from food preparation and cooking to the hungry members of your family at the dining table, the better is your kitchen plan.

Of course, kitchens vary in size and shape and different arrangements are necessary, but in every basic kitchen layout, the principle of the so called "triangle of efficiency" can be accomplished to cut down "meal-mileage." You'll notice that each of the six kitchen plans shown in this book has a different layout. This has been done to illustrate how the "triangle of efficiency" determines the placing of the refrigerator and range in relation to the sink. Proper arrangement is the key to making your dream kitchen a step-saving room, in which it will be a pleasure to work and live.

THE FOOD *Cooking Center*

The new Kelvinator Electric Range installed in your Food Cooking Center will bring you undreamed of satisfaction . . . and mark your kitchen as being the last word in modern efficiency. Your whole viewpoint on cooking will change . . . and toward food too!

Fine cookery is made almost automatic. Precise temperature control, coupled with the automatic timer, enables you to take the "afternoon off" and have a complete oven meal cooked in your absence.

Cooking with a Kelvinator Electric Range means a cool kitchen too. You can run the oven for hours without noticeably raising the temperature of the room. And its electric heat is clean heat . . . never smudges your pots and pans or curtains and walls. It is economical heat . . . controlled to use just the amount you need and no more. And you'll save money on food through less shrinkage . . . and by the purchase of economical cuts of meats . . . for with electric cooking these wholesome but inexpensive cuts become truly delicious. Plan now to enjoy better cooking at lower cost with a new Kelvinator Electric Range.

(Storage compartments for utensils used in cooking and a convenient counter for dishing up food should be close by the range in your Food Cooking Center.)

Cold meats
Freshens

For the healthful protection of your family's food, plan to have a Kelvinator Electric Refrigerator as the main unit of your food storage center. That is the way to be sure of having unexcelled efficiency in food-keeping . . . low-cost refrigerator operation . . . and year after year of unfailing service.

In the Kelvinator Refrigerator, provision has been made for every food-keeping need . . . from dry air for dry foods to dewy-moisture for foods having high moisture content. And you'll find special space for freezing all kinds of desserts . . . for storing ice cream . . . more room for ice cubes . . . and space galore for frozen foods.

Nor, in thinking of Kelvinator, should you overlook the Polarsphere . . . its famous cold-making mechanism. For in this steel-jacketed, sealed-in-oil refrigerating unit lies the secret of Kelvinator's watch-like quiet . . . amazing endurance, and low-current consumption.

Yes . . . you can choose a Kelvinator Refrigerator with confidence of satisfaction . . . for Kelvinator has stood for unqualified excellence in the field of refrigeration *for over thirty years.*

(Adjoining your Kelvinator, of course, you will want a convenient food handling counter . . . with cabinets above and below for the utensils and supplies used in preparing your meals. In your food-storage center, too, step-saving is a primary consideration.)

THE FOOD *Storage Center*

Latest Kelvinator achievement for the preservation of perishable foods is the Home Freezer. In it, Kelvinator has produced one of the most practical . . . beautiful . . . and most efficient home freezers for long-time storage of food in the home.

It enables you to freeze and preserve fruits and vegetables . . . fresh from garden or farm . . . to serve weeks or months later . . . luscious flavor intact . . . fresh as the day you stored them.

You can purchase delicious frozen foods from your favorite market in economy size packages . . . and ice cream by the gallon to have in reserve for a quick dessert . . . or to delight the unexpected guest.

You can save substantially through quantity purchasing of meats . . . and enjoy the convenience of having a variety available at all times . . . ready for the next meal without fussing or planning.

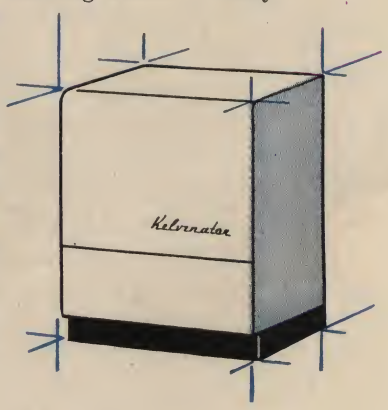
You'll make fewer trips to market . . . for you will buy well ahead of your needs . . . sure that you have a way to keep everything without danger of spoilage.

These are but a few of the rich benefits you'll receive from your Kelvinator Home Freezer. Living with it will be an ever-thrilling adventure in new and better ways of food-handling.

THE SINK AND *Cleaning Center*

As every housewife knows, one of the "musts" in a truly efficient kitchen is plenty of hot water . . . ready at the turn of a faucet . . . from the start of a meal till the last dish is washed and put away.

For a plentiful supply of hot water at all times . . . at economical cost, choose a Kelvinator Electric Water Heater. Its scientifically designed heating unit . . . fully immersed in the water, swiftly heats and holds the water at a constant temperature . . . with a minimum use of electrical current.



Kelvinator has designed its water heaters in sizes and types for both kitchen and basement installation . . . the kitchen model being counter height and finished to harmonize with the sparkling beauty of the refrigerator and range. Placed next to the range, its table top makes an ideal surface space for hot dishes and for serving. However, if your kitchen plan does not provide adequate space, you'll find, among Kelvinator Water Heaters, just the model for service in your basement.

EXCITING HOME PLANS AND IDEAS FOR

Good Kitchen Arrangements

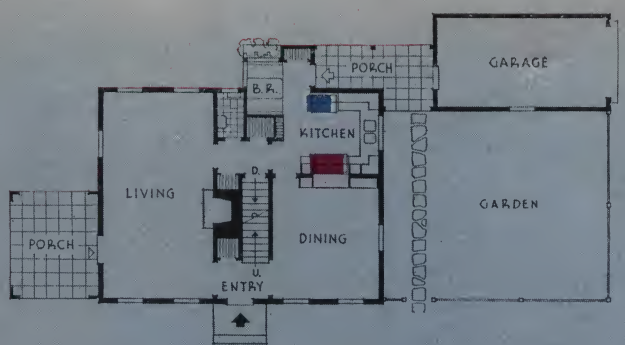
• On the following pages are six different types of small low-cost homes. They were specially designed for Kelvinator by Maier, Outcalt, Dickerson & Associates of Cleveland, Ohio . . . architects with an outstanding reputation in the field of home planning. They have taken the six most popular types of homes and have given them authenticity in style for enduring beauty . . and have arranged the interiors for greatest convenience in modern living.

Kitchen interiors have been specially created for each type of home by Andrew E. Probala, whose name has been prominent in the field of interior design and decoration for many years. He has demonstrated in these designs that your kitchen can be given charm and personality just as easily as any other room in your home. With his ideas to guide you, you can wisely plan the kitchen of your dreams . . . a kitchen that expresses your *personality* . . . that is a joy to the eye and a pleasure to use.

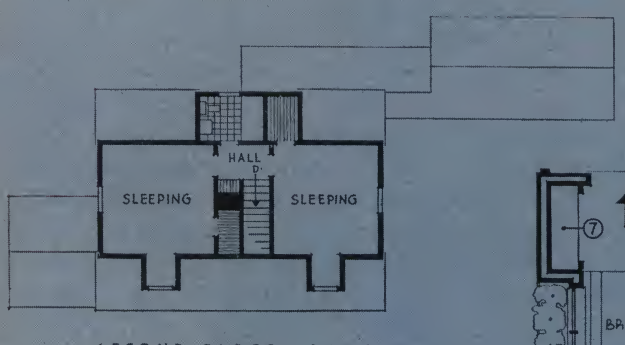
We hope these home suggestions, kitchen interiors, and kitchen conveniences may be the incentive for the planning of your new home and its kitchen. We hope, too, that in these pages you may find sound guidance in the selection of your kitchen equipment. Any of the plans or ideas can be adopted or personalized to fit your needs. Take any of them that interest you to your local architect or contractor. They can give you the information you need about building costs in your particular community . . . and help you in many ways to make the home and the kitchen of your dreams come true.

THE *Cape Cod* HOME

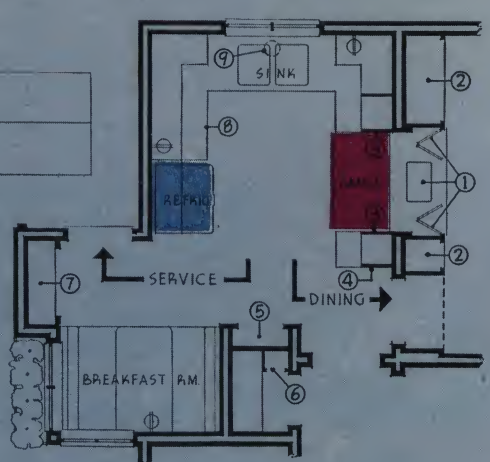
• With its low eave line, wide doorway, dormer windows and white clapboards, this compact and intimate house has all the flavor of a traditional Cape. Despite its small size . . . it has generous living and dining space. A porch connecting the garage to the service entrance of the house provides a shaded spot for preliminary preparation of vegetables as they come from the adjoining kitchen garden. Two bedrooms and a bath complete this picture of comfortable living.



FIRST FLOOR PLAN



SECOND FLOOR PLAN



KITCHEN PLAN

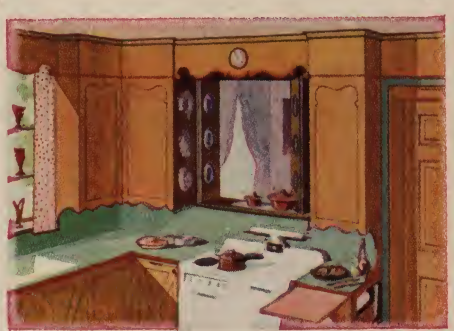
"U" SHAPED KITCHEN

The "In-Between Food Warmer" built into this lovely Cape Cod kitchen is a feature that will delight any homemaker. Directly over the range is an electric hot plate shelf for keeping foods warm until ready for use. Two sets of double fold doors . . . which fold into the jambs . . . open into the dining room to make warm foods accessible when ready for serving. A small exhaust fan built into the ceiling above the food warmer takes any excess heat away. Here's a kitchen of charm and style, with the Kelvinator Refrigerator and Electric Range to give the accent of modern electrical living to a delightful place to work.

FEATURES OF THE CAPE COD KITCHEN

1. Folding Doors over hot plate counter shelf.
2. China cupboards in dining room at either side of hot plate.
3. Display panels at either side of range.
4. Paper towel rack and tray rack in side of lower cupboard.
5. Built-in ironing board.
6. Built-in laundry chute in utility closet.
7. Closet at service entrance for overshoes, raincoats, etc.
8. Pull-out work board with divided vegetable compartment.
9. Soffit light over sink.

   Under-cupboard lighting.

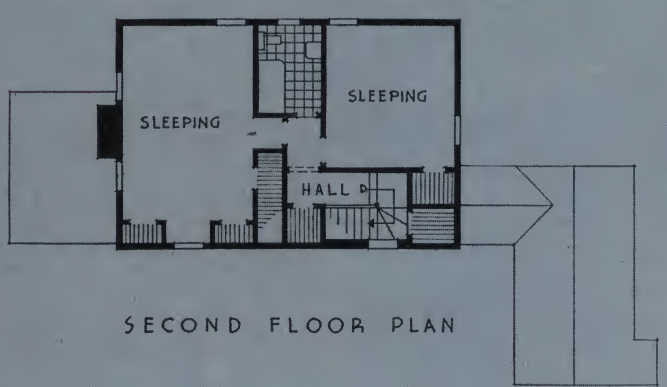


(Top) Food Warmer from kitchen side; (Bottom) from dining room side.

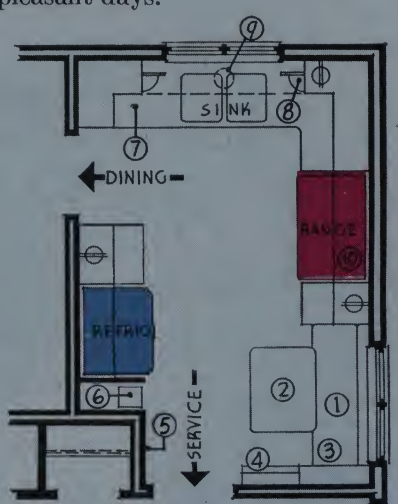
AN *Early American* HOME

• This is a fine example of a true early-American home . . . so deserving of its wide popularity. It has dignity and style . . . and for a small foundation area, it provides generous living space. Its stone exterior on lower half is reminiscent of Pennsylvania Dutch . . . and the white clapboards above make an effective contrast. You'll notice the entry ways are planned to be convenient from either the living room or kitchen . . . and that a breezeway at the rear entrance connects the garage to the house. A large porch off the living room adds to the attractiveness of the house and provides outdoor comfort for warm and pleasant days.

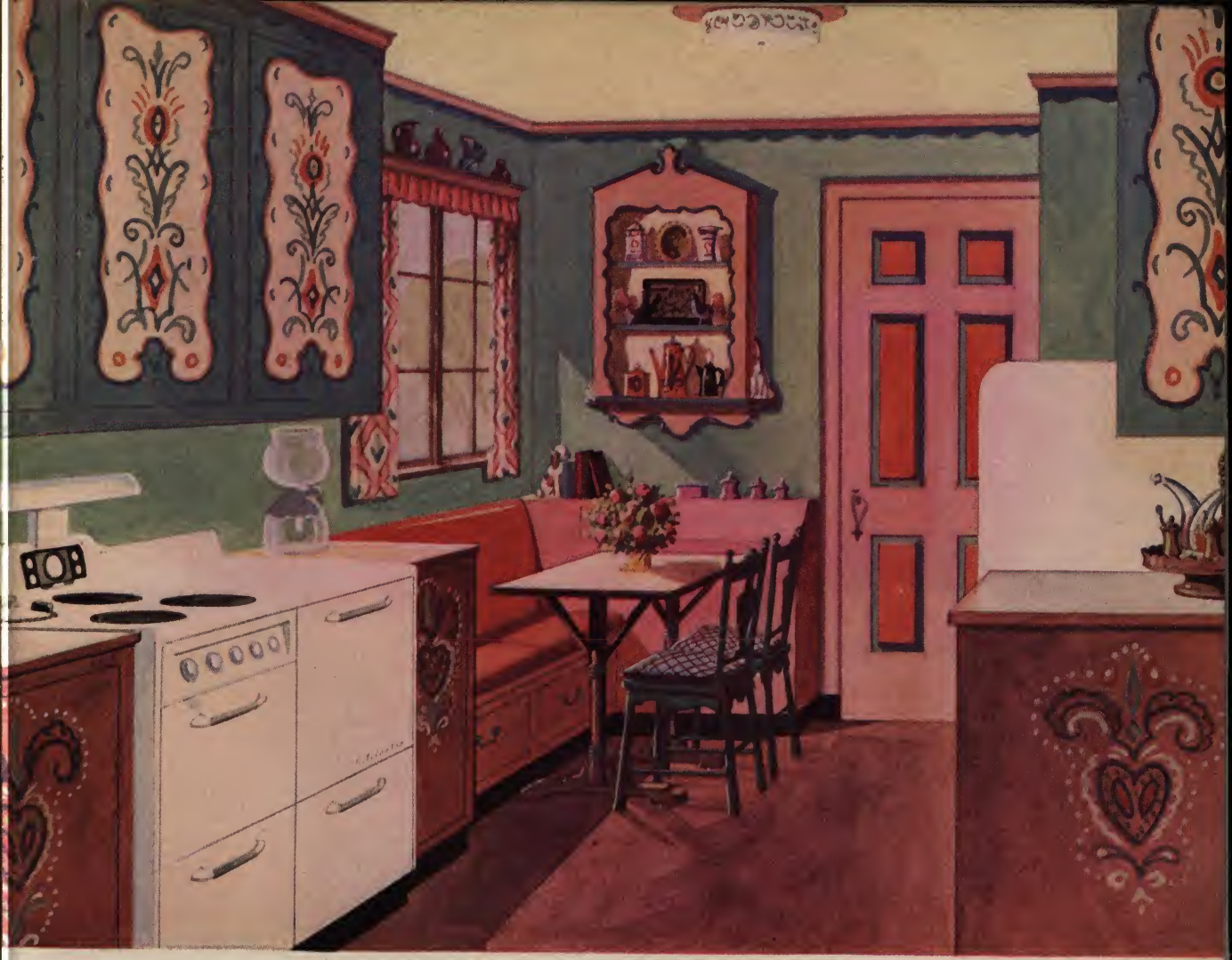
FIRST FLOOR PLAN

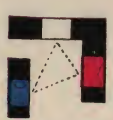


SECOND FLOOR PLAN



KITCHEN PLAN





BROKEN "U" SHAPED KITCHEN

The "Triple-Feature Corner" makes this Early American kitchen . . . designed with a flavor of the Pennsylvania Dutch . . . a most inviting, personalized kitchen. The corner has three distinctive features: a built-in upholstered seat under the window, with linen storage drawers in lower section, a utility table, with all-purpose top and casters, to use for dining and to move about for other kitchen tasks, and a planning desk to keep your food accounts, menu and recipe books. A colorful, delightful kitchen that sings with happiness and efficiency with a Kelvinator Electric Range and Refrigerator.

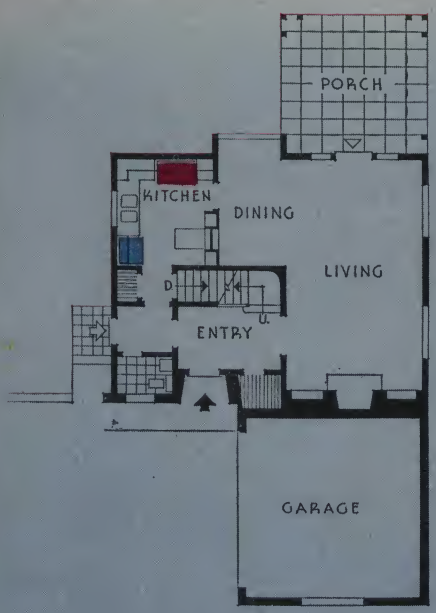
FEATURES OF THE EARLY AMERICAN KITCHEN

1. Built-in upholstered seat.
2. Utility table.
3. Display cupboard over planning desk.
4. Planning desk with radio.
5. Mirror.
6. Broom closet with rubbish disposal in floor.
7. Cutting board for trimming meats and vegetables, with pull-out receptacle for parings.
8. Corner shelves for plants.
9. Soffit light over sink.
10. Ventilating fan.

    Under-cupboard lighting.

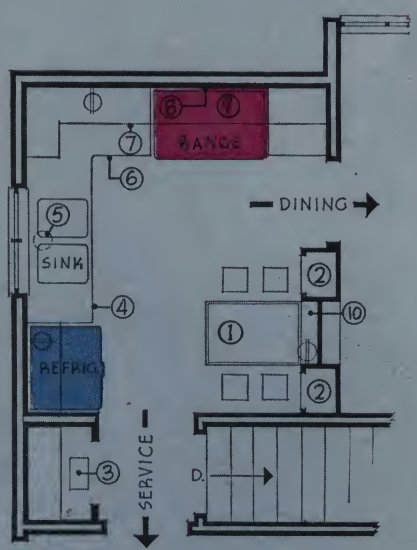
A *Modern English* HOME

● The rugged character of English cottage architecture is finding increased favor . . . and this is a particularly fine example designed for a narrow city or village lot. Its brick and half-timber construction and English type chimney give it the authentic old-world flavor. And with the service court and garage at the front entrance there is a wealth of space for outdoor living in the rear. A large porch off the living room, faces the garden for privacy and many pleasant and restful hours.

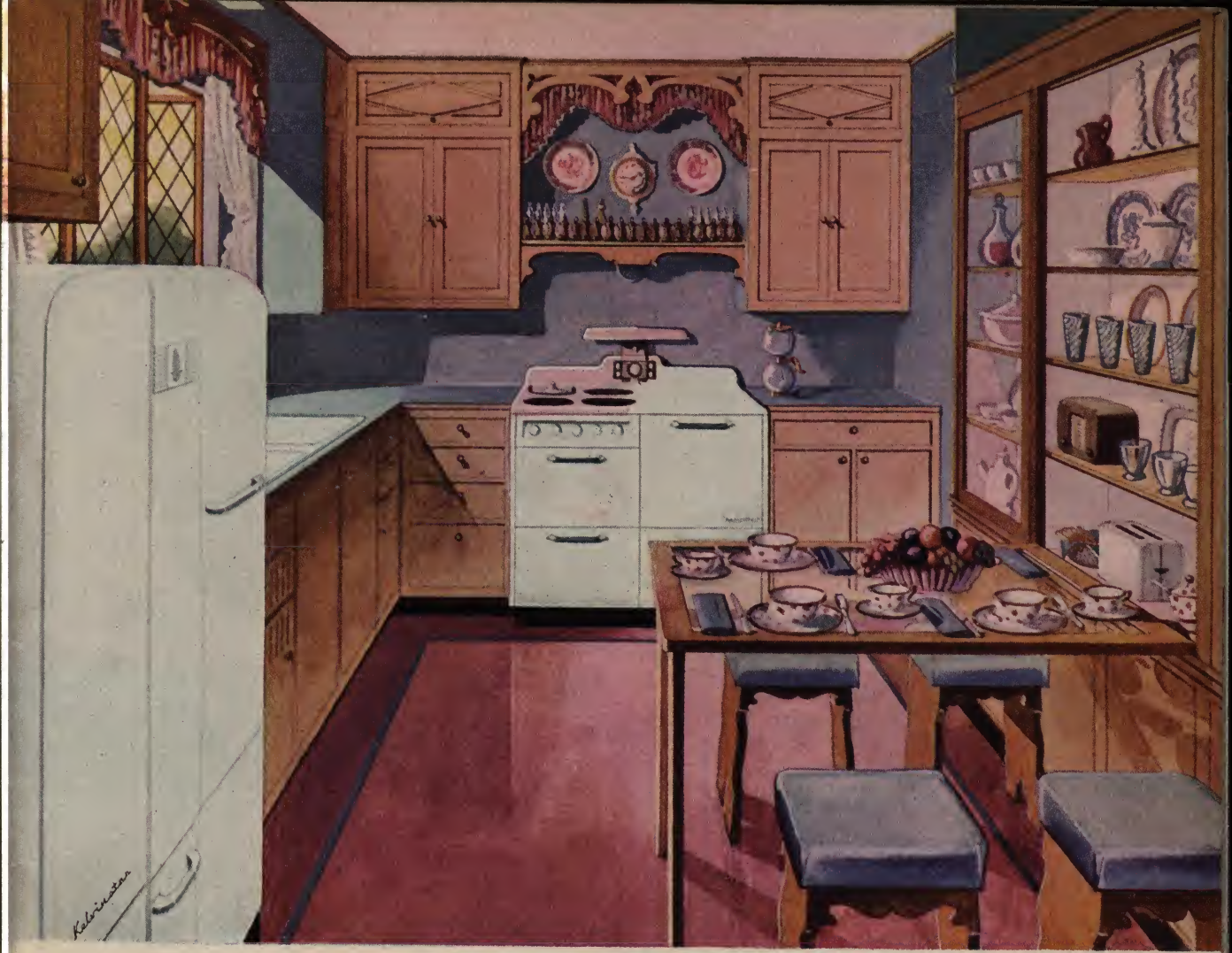


FIRST FLOOR PLAN

SECOND FLOOR PLAN

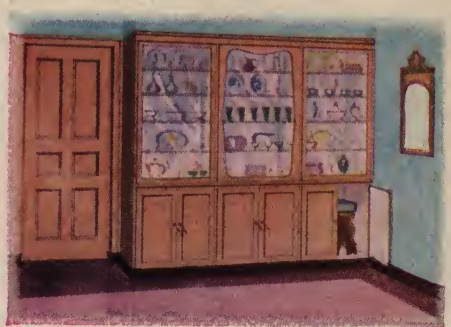


KITCHEN PLAN



"L" SHAPED KITCHEN

The Cupboard Drop Table is a delightful feature in this modern English kitchen. Glass doored cupboards add a distinctive note in display of your selected china. The center cupboard glass door drops down, with legs, to make a brilliant glass-topped table for dining or other kitchen work. The English stools nest and can be tucked away in the lower cupboards. It's a surprise idea that will individualize your kitchen and add to its convenience. The Kelvinator Electric Range and Refrigerator are placed to save your time and steps, and add a note of efficiency in a kitchen that harmonizes perfectly with a home of English design.



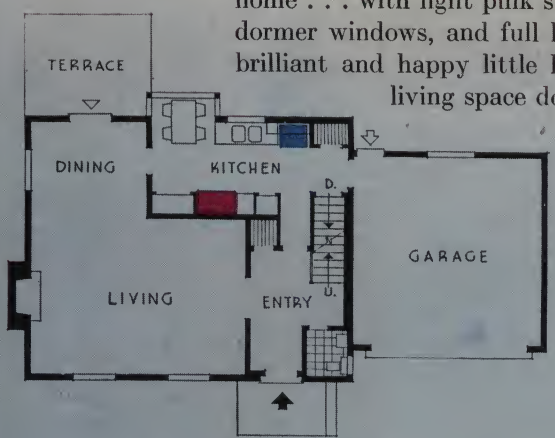
FEATURES OF THE MODERN ENGLISH KITCHEN

1. Drop down, wood framed, glass top table.
2. China cupboards, glass doors. Compartment below cupboard for storage of stools.
3. Rubbish disposal in utility closet.
4. Vented compartment for fruits and vegetables.
5. Soffit light over sink.
6. Sliding trays for pots and pans.
7. Sliding shelf under upper cupboard for cook books while preparing food.
8. Exhaust fan.
9. Clock.
10. Radio.

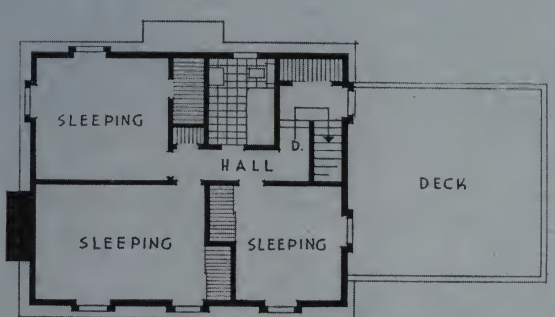
Under-cupboard lighting.

A COMPACT *French* HOUSE

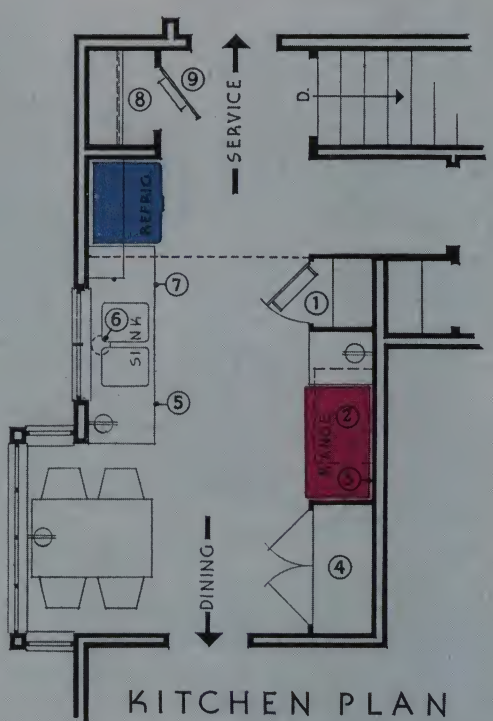
• A small house, yes, but what charm! Typical of the French suburban home . . . with light pink stucco walls, blue-slated mansard roof, shallow dormer windows, and full length French windows downstairs . . . it's a brilliant and happy little home that excites the imagination. Generous living space downstairs is provided and there are three bedrooms and bath on the second floor.



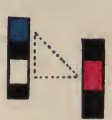
FIRST FLOOR PLAN



SECOND FLOOR PLAN



KITCHEN PLAN



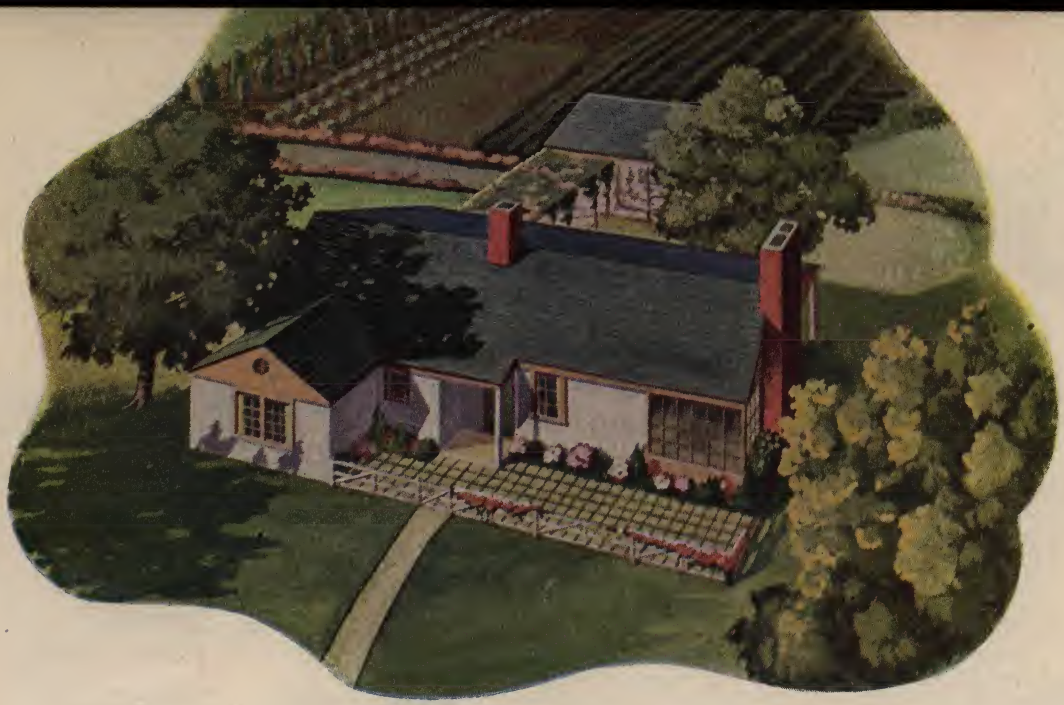
TWO-WALL KITCHEN

The French Utility Closet built close by the Kelvinator Electric Range is a convenient storage space for pots and pans, spices, foods used at breakfast time, and for storage of other kitchen utensils and tools. Racks built on the inside of closet door are useful for holding many supplies needed every day. The French Hood over the range adds a decorative and practical note . . . and copper, brass or pewter pans hung on the wall give this little French kitchen an old world flavor that makes it charming and gay. A kitchen that will thrill your friends and be a delight to you in all the hours you spend in it.

FEATURES OF THE FRENCH KITCHEN

1. French utility closet.
2. Hood over range with exhaust fan.
3. Racks for pots and pans.
4. Glass china cupboard.
5. Pull-out cutting board.
6. Soffit light over sink.
7. Electric towel dryer.
8. Utility closet with laundry chute.
9. Mirror and first aid cabinet.

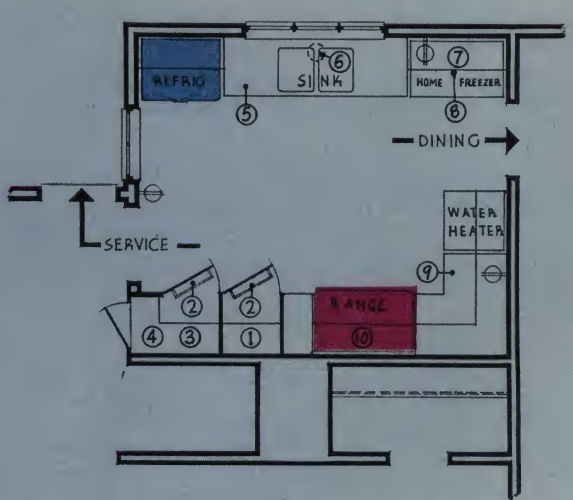
Under-cupboard lighting.



A *Ranch Type* HOME

● Here's an ideal home for a large suburban lot or hilltop location . . . all on one floor and with windows placed for view in all directions. Its whitewashed barn-board battons and hand split shakes or shingle roof give it a picturesque appearance. A covered passage leads to the garage and a paved patio provides secluded space for outdoor living. Just look at the floor plan and note its excellent arrangement of rooms for comfortable living.

FIRST FLOOR PLAN



KITCHEN PLAN

BROKEN "L" KITCHEN

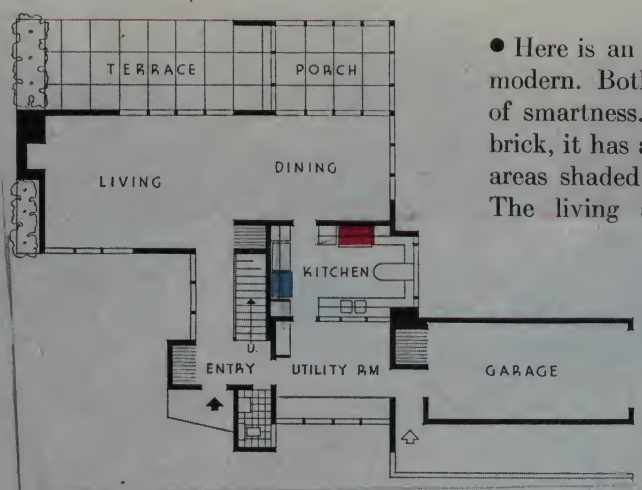
The Two-Way Storage Compartment.. is ideal for this Ranch House kitchen where space is needed for many supplies. A double door opens into a roomy compartment that has space provided for everything needed in the kitchen. Another door opens from the laundry or utility room into this same closet with spaces to hold supplies needed for work done in that room. A place for everything and everything in its place makes work a pleasure and saves time. In addition to a Kelvinator Refrigerator and Electric Range this kitchen features the new Kelvinator Home Freezer for storage of frozen foods and the new Kelvinator Electric Water Heater for an ever-constant supply of hot water.

FEATURES OF THE RANCH HOUSE KITCHEN

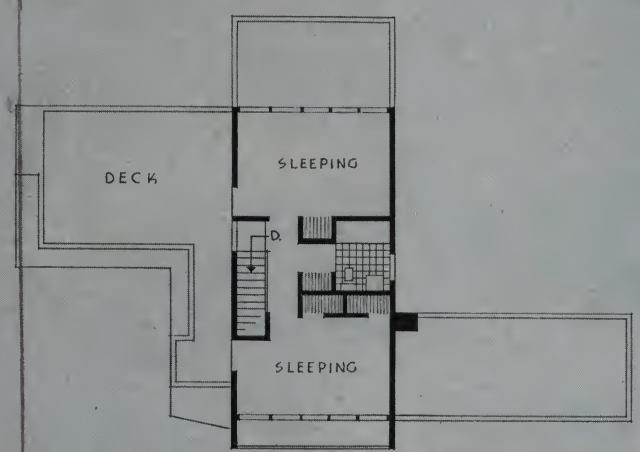
1. Two-way storage compartment. Electric lighting switch at door jambs.
2. Racks for pot lids, ladles, spoons, etc., and condiment shelves. Medicine cabinet.
3. Packaged and canned foods and other items.
4. Storage for laundry needs, etc.
5. Electric towel dryer.
6. Soffit light over sink.
7. Pull-out board with cutting knives.
8. Food preparation cabinet under cupboard.
9. Pull-out trays for pots and pans.
10. Exhaust fan.

    Under-cupboard lighting.

A *Modern* HOME

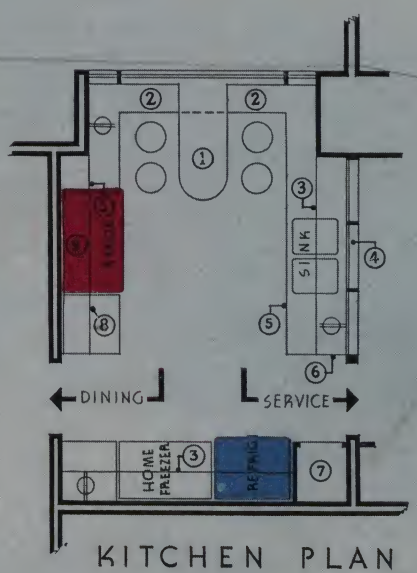


FIRST FLOOR PLAN

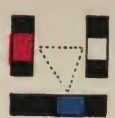


SECOND FLOOR PLAN

• Here is an excellent home for those who prefer the modern. Both outside and inside, it radiates a spirit of smartness. Built in either stucco or white painted brick, it has a brilliant streamlined exterior with glass areas shaded from noonday sun by a large overhang. The living and dining room give spaciousness to the interior, and porches across the rear make garden living delightful. Two bedrooms and ample deck space complete this picture for modern living.



KITCHEN PLAN



INDIVIDUAL CENTER KITCHEN

Sliding Door with Cup Racks is a feature of this kitchen for a modern type home. Clear glass in the cupboard doors add charm, color and depth in the display of handsome dishes. Cup racks that pull out are a convenient and safe method of storing china. The modern Barette type dining table, with high type bar stools that nest, make it a place to end a party that starts in the living room. This kitchen also features the new Kelvinator Home Freezer from which many out-of-season foods can be taken to thrill your guests. The Kelvinator Electric Range, Refrigerator and Hot Water Heater complete the picture of this modern and efficient kitchen.

FEATURES OF THE MODERN KITCHEN

1. Barette.
2. Continuous counter ledge with storage space for breakfast dishes.
3. Glass doors and glass shelves in upper cupboards.
4. Glass partition above counter between kitchen and utility room.
5. Tilt-out compartment for brushes, soaps, etc.
6. Electric towel dryer.
7. Storage closet for supplies.
8. Pull-out drawers under upper cupboards.
9. Exhaust fan.

   Under-cupboard lighting.

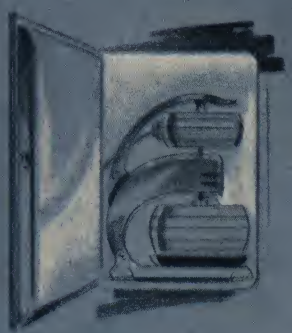
   Concealed lighting in top of upper cupboards.

Ingenious ideas THAT WILL ADD GREATLY TO THE CONVENIENCE OF YOUR KITCHEN...

• Often it is the little added conveniences that help most to make your kitchen work easier. A place to store utensils and cooking materials within finger-reach at each working center. A proper type of storage space for cleaning tools and soaps. A handy way to do away with floor sweepings. An easy way to get at pots and pans in lower cupboards, and many other unique ideas, that save steps, time, and needless effort. A few of these ideas, on these two pages, along with the features included in each kitchen plan, give you an array of small cost ideas from which to select for the kitchen in your new home or for remodeling your present kitchen.

A utility wagon, built in lower cupboard

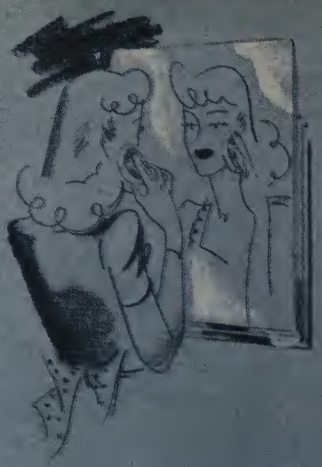
A swing down cutting and bread board with space for knife storage



A mixer cabinet

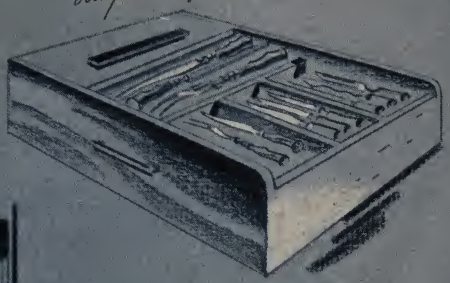
A sliding shelf in upper cupboard to hold recipe book at preparation counter

A vegetable cutting board on counter with paring catch-all



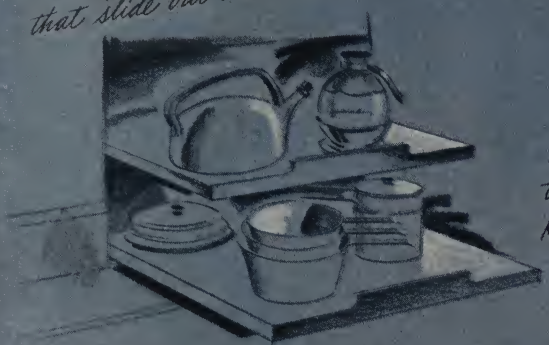
You'll like a large mirror in your kitchen

Movable partitioned trays are fine for cutlery



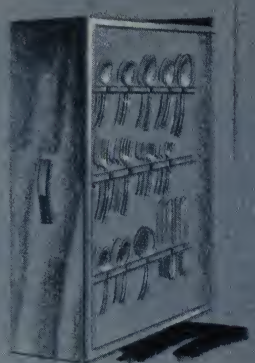
A clothes chute in kitchen is handy disposal for soiled towels and linens

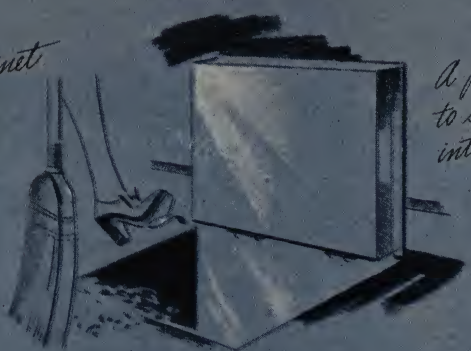
Trays for pots and pans, that slide out like drawers



A revolving counter-top, to swing dishes from kitchen to dining room

A silver rack with plush lining which slides out from upper cabinet

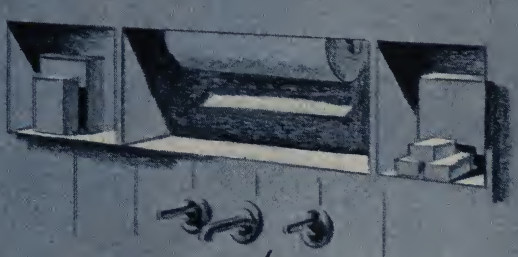




A foot-lever trap door, to sweep floor dirt into bag in basement

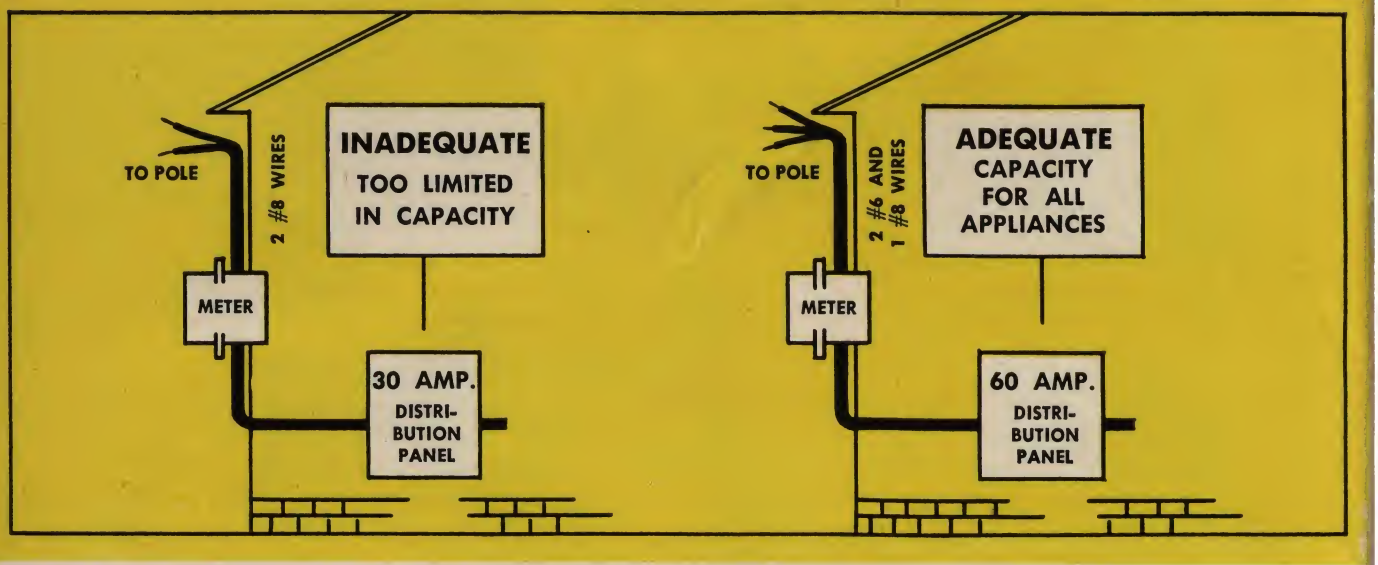
A slot placed in toe-space under cabinets is a convenient way to rid sweepings from the floor

A preparation cabinet, under cupboard



A three way cupboard - recessed over sink for paper towels, soaps, and detergents

WIRE YOUR HOME TO MEET YOUR GROWING ELECTRICAL NEEDS...



The postwar era will be an age of electrical living and you will want to be prepared to enjoy its full benefits. Make certain, therefore, that your new home is adequately wired to permit full use of modern electric appliances.

Electricity is the cheapest service that comes into your home; and to further encourage its use, most utilities have established special sliding-scale rates which are particularly advantageous to the users of electric ranges and water heaters.

Therefore, in planning your home for electrical living bear this in mind: that the normal electric service provided in homes today . . . two-wires, 30 ampere . . . is not adequate for an electric range and water heater, and for many other electrical conveniences you will want. *Make sure your new home is wired to include a three-wire, 60 ampere service entrance and service outlet for an electric range.*

It is a good plan to talk to your electrical contractor or appliance dealer about the wiring you will need for your new home, so that costly re-wiring will not be necessary at a future date. According to a recent national survey the average cost *at the time of building* of installing a three-wire 60 ampere line with range outlet and full provision for additional appliance load is *only $18.00 more* than installing the inadequate two-wire 30 ampere line. Yes, there is wisdom and economy in wiring adequately when you build.

In laying out your electric system plan for several circuits with plenty of outlets . . . for lighting . . . refrigeration . . . portable appliances . . . ventilating fan . . . clock, and other devices. Make certain that there are a sufficient number of circuits so that none will be overloaded.

And be sure to have outlets at each work center for small appliances . . . and convenient switches for lighting control at every necessary point.

AT *Kelvinator*

● From drafting board to assembly line, there is a priceless "something" beyond pencils and T-square . . . beyond cold metals, wood and the other materials of production . . . that goes into Kelvinator appliances.

That "something" is the spirit of Kelvinator people . . . their enthusiasm, and determination that no other appliances built shall eclipse Kelvinator in beauty, utility or enduring, trouble-free service in the home.

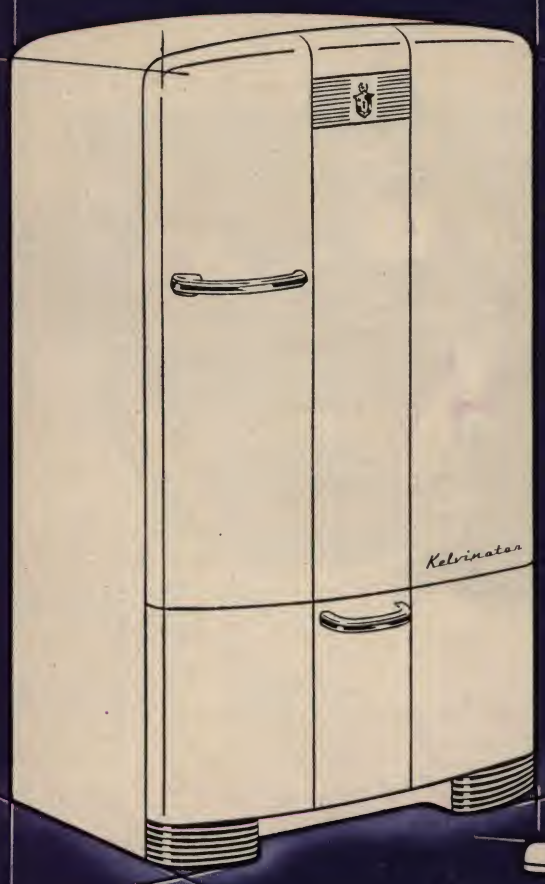
This, as greatly as perfection of design, fine materials and precision workmanship, accounts for the satisfaction you receive from your Kelvinator appliances.

Be mindful of this important influence when, in the joy of discovery, you begin to really understand how completely your Kelvinator Refrigerator provides for your food-keeping needs.

Remember it, when you regale your friends with the manifold virtues of your Kelvinator Electric Range . . . and when your family sings praises of your cooking and your meals.

Think of it, too, when you reach into the Alladin treasure of your Kelvinator Home Freezer. It didn't just happen. The genius that created it . . . the pride of workmanship . . . the infinite attention to detail, reflect the *will* of Kelvinator men and women to build fine products.

FROM PRE-WAR KELVINATORS .



the Kelvinator Electric Refrigerator

the Kelvinator Electric Range

. VISIONS OF THINGS TO COME

Yes, these Kelvinator products invite visions of the future . . . they were as far in advance of the appliances of America's early war days as Kelvinator's new appliances will be ahead of the products of tomorrow. Neither words nor illustrations can convey to you the wonders of their performance . . .

You must open the door of the refrigerator . . . see its large freezing and frozen storage compartment and its scientific provision for selective food storage according to the kind of foods and their moisture content . . .

You must experience the near-magic of the electric range with its completely-clean, time-controlled cooking and baking . . . and its safety . . .

You must discover for yourself the joys of using the Home Freezer . . . the immeasurable convenience of having an abundant variety of frozen foods on hand for use at a moment's notice . . .

You must experience the satisfaction of having a lavish supply of hot water whenever you want it . . . heated the safe way with flameless, odorless, sootless electricity . . .

Then you will know *how much* Kelvinator appliances can contribute to better living in the home.

the Kelvinator Electric Water Heater

the Kelvinator Home Freezer

Proved Reputation

FOR QUALITY AND LOW OPERATING COST

● Carved deep in the granite above the entrance of the Kelvinator plant at Detroit are the words of Lord Kelvin—the originator of mechanical refrigeration: "I've thought of a better way."

From that simple but significant sentence has been drawn the inspiration which for over thirty years has spurred the quest of Kelvinator engineers to find *still better* ways.

And better ways have been found . . . infinitely better ways that are reflected in the performance of the products Kelvinator has created for your home.

Thus, whatever Kelvinator appliances you may elect to use, you are assured of products of proved merit. You may rightfully take pride in the fact that there is nothing finer in design or quality . . . or in convenience and dependability, than these electrical servants for your home.

We hope, too, that you will find something of that same spirit of service in this book . . . that it will bring you closer to the home of your dreams . . . where you and yours will find an increasing joy of living . . . through the better years ahead.

KELVINATOR . . . *Division of Nash-Kelvinator Corporation* . . . DETROIT, MICHIGAN

BIGALTE ELECTRIC COMPANY

5400 Gravois Avenue

ST. LOUIS 16, MISSOURI

Form No. 2101

Printed in U. S. A.

Digitized by

ASSOCIATION
FOR
PRESERVATION
TECHNOLOGY,
INTERNATIONAL
www.apti.org

BUILDING
TECHNOLOGY
HERITAGE
LIBRARY

https://archive.org/details/buildingtechnologyheritagelibrary

From the collection of:

Alan O'Bright

BIGA NY

Form No. 2101

Printed in U. S. A.